

# VERIFICATION OF OYSTER TREATMENT PROCESS TO REDUCE VIBRIO VULNIFICUS TO NON-DETECTABLE LEVELS

Title 17, California Code of Regulations  
Section 13675

Pursuant to Title 17, California Code of Regulations (CCR) Section 13675(g), the Department of Health Services has determined that oysters harvested from the Gulf of Mexico and processed using high hydrostatic pressure by

**PRESTIGE OYSTER, INC.**

**PO BOX 5515**

**SAN LEON, TEXAS**

**Shellfish Certification Number: TX 216 SP**

have been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to "non-detectable" (<3 MPN/g) and are not subject to the restrictions for sale required by Section 13675(c)(5) or written warnings required in Section 13675(b).

Section 13675 (h) requires that the oyster processor provide a copy of this exemption letter to any dealer or retail food facility in California to whom the processor sells or provides processed Gulf of Mexico oysters.

**Notice Expires: August 23, 2007**

DEPARTMENT OF HEALTH SERVICES  
OF THE STATE OF CALIFORNIA



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Food and Drug Branch  
Department of Health Services

